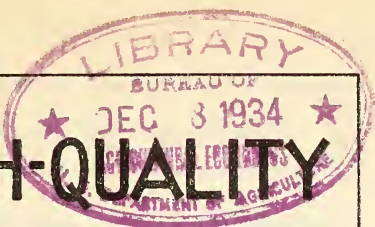


Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.





HIGH-QUALITY CREAM

FOR BUTTER MAKING
IS EASILY PRODUCED
BY FOLLOWING

3

IMPORTANT STEPS



PRODUCE
CLEAN
CREAM

COOL
CREAM
PROMPTLY
and KEEP
IT COLD

DELIVER
CREAM
AT LEAST
THREE
TIMES
A WEEK

UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF DAIRY INDUSTRY

MISCELLANEOUS PUBLICATION No. 213

ISSUED NOVEMBER 1934

PRODUCE CLEAN CREAM

KEEP only healthy cows, and keep them clean. Clip hair from udder and flank. Wipe udder and flank with clean, damp cloth before milking.

Feed all dusty and highly flavored feeds, such as hay, silage, and turnips, after milking; never immediately before.

Milkers should wear clean clothes and milk with clean, dry hands.

Keep the cream separator in a room that is free from dirt, dust, vermin, and foul odors.

Regulate the separator to deliver cream containing not less than 30 percent butterfat.

In handling and holding milk or cream, always protect it from contamination by foreign matter of any kind.

DON'T TAKE A CHANCE

Foreign matter in cream constitutes adulteration under the Federal Food and Drugs Act.

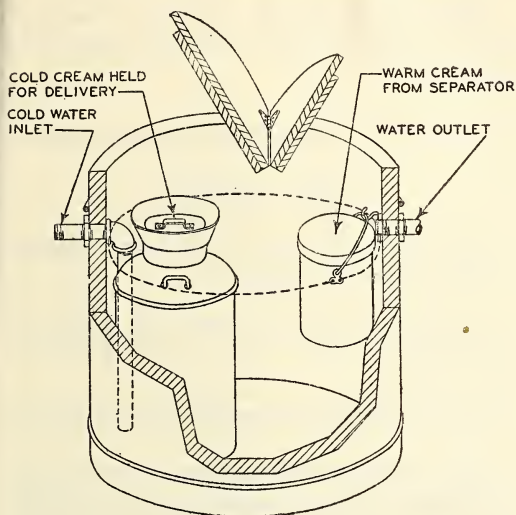
Cream showing evidence of insanitary handling is subject to seizure.

Use cans, pails, and other utensils that are free from rough or corroded surfaces, or crevices that retain milk or moisture and make thorough cleaning impossible.

Immediately after using the separator and other utensils, clean them thoroughly, then treat them to kill bacteria, using steam, boiling water, or a chlorine solution.

COOL CREAM PROMPTLY

PROVIDE a cream cooling tank convenient to the water supply and protected from the heat of the sun. A wooden tank with wooden cover is serviceable and cheap.



Cool the cream immediately after separating it, using the coldest water available.

Submerge the cream can so far that the entire contents are below the surface of the water. Stir the cream occasionally to hasten cooling.

Keep the cream cold until it is taken to market.

Change the water in the tank often enough to keep the cream cold. During warm weather frequent changes are necessary unless cold water flows through the tank continuously.

Keep cream in cold water in winter as well as in summer.

Never add warm cream to cold cream. While adding one lot of cold cream to another, stir the mixture thoroughly.

MARKET CREAM FREQUENTLY

MARKET the cream while it is fresh, preferably before it sours. Three deliveries a week are usually sufficient if the cream is properly cooled.

When taking cream to market, cover the cans in warm weather to protect them from the heat.

STOP LOSSES

Butter manufacturers need **GOOD CREAM** to make **GOOD BUTTER**.

Avoid losses caused by rejected substandard cream.

More complete information on producing high-quality cream may be found in the following bulletins, single copies of which will be sent free on request.

CARE OF MILK UTENSILS ON THE FARM (Farmers' Bulletin 1675)

COOLING MILK AND CREAM ON THE FARM (Farmers' Bulletin 976)

IMPROVED SANITATION IN MILK PRODUCTION (Leaflet 3)

PREVENTING FEED FLAVORS AND ODORS IN MILK (Leaflet 25)

PRODUCTION OF CLEAN MILK (Farmers' Bulletin 602)

